

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

IN THE CLAIMS

Please cancel claims 28, 51, and 65-66 without prejudice.

Please amend claims 1, 8-9, 11, 17, 23-24, 26-27, 29-30, 33, 36-38, 40, 43-44, 50, 52-53, 55, 60, 67, and 70 as follows below.

Please add new dependent claims 110-131 as follows below.

This listing of claims will replace all prior versions, and listings, of claims in the application:

MARKED UP VERSION OF CLAIMS

1        1. (Currently Amended)     A portable chocolate dispenser  
2 comprising:  
3            a chamber having a first end and a second end, the  
4 chamber to receive chocolate at the first end;  
5            a low wattage heater adjacent the chamber to heat  
6 chocolate, the low wattage heater to heat the chamber to  
7 ~~a melting point of melt~~ solid chocolate without burning;  
8            a nozzle adjacent the second end of the chamber, the  
9 nozzle having an opening to allow chocolate to exit the  
10 portable chocolate dispenser;  
11            and,  
12            a manual plunger to manually apply pressure to  
13 chocolate and force it from the second end of the chamber  
14 through the opening in the nozzle, the manual plunger  
15 includes a handle at a first end of a smooth rod and a  
16 piston at a second end of the smooth rod opposite the  
17 first end, the piston to be inserted into the first end  
18 of the chamber and the handle to manually apply pressure  
19 to chocolate.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1 2-3. (Cancelled)

1 4. (Previously Presented) A portable chocolate  
2 dispenser comprising:  
3 a chamber having a first end and a second end, the  
4 chamber to receive chocolate at the first end;  
5 a heater adjacent the chamber to heat chocolate;  
6 a nozzle adjacent the second end of the chamber, the  
7 nozzle having an opening to allow chocolate to exit the  
8 portable chocolate dispenser;  
9 and,  
10 a squeeze bulb to apply pressure to chocolate to  
11 force it from the second end of the chamber through the  
12 opening in the nozzle, the squeeze bulb having a one-way  
13 air valve, the squeeze bulb coupled to the first end of  
14 the chamber to apply pressure to chocolate.

1 5. (Previously Presented) A portable chocolate  
2 dispenser comprising:  
3 a chamber having a first end and a second end, the  
4 chamber to receive chocolate at the first end;  
5 a heater adjacent the chamber to heat chocolate;  
6 a nozzle adjacent the second end of the chamber, the  
7 nozzle having an opening to allow chocolate to exit the  
8 portable chocolate dispenser;  
9 and,  
10 a flexible bladder to apply pressure to chocolate to  
11 force it from the second end of the chamber through the

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

12 opening in the nozzle, the chamber having the flexible  
13 bladder and a fill tube cap, the fill tube cap to couple  
14 to the first end of the chamber.

1 6. (Previously Presented) The portable chocolate  
2 dispenser of claim 1 wherein  
3 the chamber is dimensioned to receive chocolate  
4 through the first end.

1 7. (Previously Presented) The portable chocolate  
2 dispenser of claim 1 further comprising:  
3 solid chocolate received at the first end of the  
4 chamber, the heater to heat the solid chocolate into  
5 liquid chocolate, and the plunger to apply pressure to  
6 force the liquid chocolate from the second end of the  
7 chamber and through the opening in the nozzle.

1 8. (Currently Amended) The portable chocolate  
2 dispenser of claim 1 wherein  
3 the low wattage heater to heat the chamber up to a  
4 temperature of one hundred and five degrees Fahrenheit  
5 above a melting point of solid chocolate.

1 9. (Currently Amended) The portable chocolate  
2 dispenser of claim 1 wherein  
3 the low wattage heater to heat the chamber over a  
4 temperature range of eighty six to one hundred and twenty  
5 degrees Fahrenheit at or above a melting point of solid  
6 chocolate.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1           10. (Cancelled)

1           11. (Currently Amended)   The portable chocolate  
2   dispenser of claim 4 wherein  
3           the low wattage heater to heat the chamber over a  
4   temperature range of eighty six to ~~ninety six~~ one hundred  
5   and twenty degrees Fahrenheit at or above a melting point  
6   of solid chocolate.

1           12. (Previously Presented)   The portable chocolate  
2   dispenser of claim 1 further comprising:  
3           a chocolate rod in its solid state received by the  
4   chamber.

1           13. (Previously Presented)   The portable chocolate  
2   dispenser of claim 1 further comprising:  
3           a chocolate chip in its solid state received by the  
4   chamber.

1           14. (Previously Presented)   The portable chocolate  
2   dispenser of claim 1 further comprising:  
3           a chocolate ball in its solid state received by the  
4   chamber.

1           15. (Previously Presented)   The portable chocolate  
2   dispenser of claim 1 further comprising:  
3           a chocolate powder in its solid state received by  
4   the chamber.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1 16. (Cancelled)

1 17. (Currently Amended) A portable chocolate dispenser  
2 comprising:

3 a fixed heating chamber coupled to a housing, the  
4 fixed heating chamber having a first end and a second  
5 end, the fixed heating chamber to receive chocolate at  
6 the first end;

7 a low wattage heater adjacent the fixed heating  
8 chamber to heat chocolate;

9 a nozzle adjacent the second end of the fixed  
10 heating chamber, the nozzle having an opening to allow  
11 chocolate to exit the portable chocolate dispenser;

12 a plunger having a piston, the piston of the plunger  
13 to be inserted into the first end of the fixed heating  
14 chamber to apply pressure to chocolate, the plunger  
15 including a rack along an edge of the rod; and

16 a ratchet to engage the rack of the plunger to apply  
17 pressure to dispense liquid chocolate from the fixed  
18 heating chamber.

1 18. (Previously Presented) A portable chocolate  
2 dispenser comprising:

3 a chamber having a first end and a second end, the  
4 chamber to receive chocolate at the first end;

5 a heater adjacent the chamber to heat chocolate;

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

6 a nozzle adjacent the second end of the chamber, the  
7 nozzle having an opening to allow chocolate to exit the  
8 portable chocolate dispenser;

9 a plunger having a piston, the piston of the plunger  
10 to be inserted into the first end of the chamber to apply  
11 pressure to chocolate, the plunger including a male  
12 thread along an outer surface of the rod and a handle at  
13 an end of the plunger;

14 a female thread adjacent the end of the chamber to  
15 engage the male thread of the plunger;

16 the handle to rotate the plunger to apply pressure  
17 to dispense liquid chocolate from the chamber.

1 19. (Previously Presented) The portable chocolate  
2 dispenser of claim 18 wherein  
3 the handle is a hand crank handle.

1 20. (Previously Presented) The portable chocolate  
2 dispenser of claim 18 wherein  
3 the handle is a rotatable handle or knob.

1 21. (Previously Presented) A portable chocolate  
2 dispenser comprising:  
3 a chamber having a first end and a second end, the  
4 chamber to receive chocolate at the first end;  
5 a heater adjacent the chamber to heat chocolate;  
6 a nozzle adjacent the second end of the chamber, the  
7 nozzle having an opening to allow chocolate to exit the  
8 portable chocolate dispenser;

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

9 a plunger having a piston, the piston of the plunger  
10 to be inserted into the first end of the chamber to apply  
11 pressure to chocolate, the plunger including a male  
12 thread along an outer surface of the rod and a first gear  
13 near an end;  
14 a female thread adjacent the end of the chamber to  
15 threadly engage the male thread of the plunger; and  
16 a motor having a second gear to engage the first  
17 gear and to rotate the plunger to thread it into the  
18 chamber and apply pressure to dispense liquid chocolate.

1 22. (Original) The portable chocolate dispenser of claim  
2 1 wherein  
3 the piston of the plunger slideningly engages a wall  
4 of the chamber.

1 23. (Currently Amended) A method of extruding chocolate  
2 comprising:  
3 placing chocolate into a chamber;  
4 heating the chamber with ~~[[an]]~~ a low watt electric  
5 heater to ~~a temperature in a range of eighty-six to one-~~  
6 ~~hundred and twenty degrees Fahrenheit to melt the~~  
7 chocolate therein into liquid chocolate without burning;  
8 and  
9 directly applying a force to an end of a manual  
10 plunger to manually dispense ~~dispensing~~ a portion of the  
11 liquid chocolate in the chamber through an opening in a  
12 nozzle.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1        24. (Currently Amended)    The method of claim 23 wherein  
2            the low watt electric heater to heat the heating of  
3        the chamber ~~[[is]]~~ to a temperature of substantially one-  
4        hundred and five degrees Fahrenheit above a melting point  
5        of solid chocolate.

1        25. (Previously Presented)        The method of claim ~~[[24]]~~  
2        23 wherein  
3            the melting point of solid chocolate is a  
4        temperature in a range from eighty six to ninety six  
5        degrees Fahrenheit, and  
6            the low watt electric heater to heat the chamber to  
7        a temperature in a range from eighty six to one-hundred  
8        and twenty degrees Fahrenheit.

1        26. (Currently Amended)    A ~~[[The]]~~ method of ~~claim 23~~  
2        wherein extruding chocolate comprising:  
3            placing chocolate into a chamber;  
4            heating the chamber with a low watt electric heater  
5        to melt the chocolate therein into liquid chocolate  
6        without burning; and the portion of the liquid chocolate  
7        in the chamber is dispensed by  
8            applying gas pressure to the liquid chocolate in the  
9        chamber to dispense a portion of the liquid chocolate in  
10       the chamber through an opening in a nozzle.

1        27. (Currently Amended)    The method of claim 26 wherein



Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

2            the gas pressure is applied to the liquid chocolate  
3            in the chamber by a squeeze bulb.

1            28. (Cancelled)

1            29. (Currently Amended)    A ~~[[The]]~~ method of ~~claim 28~~  
2            extruding chocolate comprising:  
3                   placing chocolate into a chamber;  
4                   heating the chamber with a low watt electric heater  
5                   to melt the chocolate therein into liquid chocolate  
6                   without burning; and  
7                   manually applying wherein mechanical pressure is  
8                   applied to the liquid chocolate in the chamber by  
9                   squeezing a flexible bladder to dispense a portion of the  
10                  liquid chocolate in the chamber through an opening in a  
11                  nozzle.

1            30. (Currently Amended)    The method of claim ~~[[28]]~~ 23  
2            wherein  
3                   ~~mechanical pressure is applied to the liquid~~  
4                   ~~chocolate in the chamber by a the manual plunger having~~  
5                   has a piston.

1            31-32. (Cancelled)

1            33. (Currently Amended)    A method of dispensing  
2            chocolate comprising:

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

3 providing a portable chocolate dispenser including a  
4 heat chamber, a low wattage heater, a nozzle, and a  
5 direct manual means to apply pressure;  
6 positioning the portable chocolate dispenser in a  
7 support structure of a dispensing station over a  
8 dispensing area;  
9 placing chocolate into the heat chamber;  
10 closing the heat chamber;  
11 heating the heat chamber with the low wattage heater  
12 to a temperature slightly above a melting point of solid  
13 chocolate to melt the chocolate into liquid chocolate  
14 without burning; and  
15 directly applying pressure to the liquid chocolate  
16 using the direct manual means to apply pressure to force  
17 a portion of the liquid chocolate out through the nozzle  
18 of the portable chocolate dispenser over the dispensing  
19 area.

1 34. (Cancelled)

1 35. (Previously Presented) The method of claim 33  
2 wherein  
3 the melting point of solid chocolate is a  
4 temperature in a range from eighty six to ninety six  
5 degrees Fahrenheit.

1 36. (Currently Amended) The method of claim 33 wherein  
2 the direct manual means to apply pressure is a  
3 plunger having a piston, and

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

4 the closing of the chamber is inserting the piston  
5 of the plunger into the heat chamber.

1 37. (Currently Amended) The method of claim 33 wherein  
2 the direct manual means to apply pressure is a  
3 squeeze bulb having a one-way air valve, and  
4 the closing of the chamber is coupling the squeeze  
5 bulb to an end of the heat chamber.

1 38. (Currently Amended) The method of claim 33 wherein  
2 the direct manual means to apply pressure is a  
3 flexible bladder, the heat chamber including the flexible  
4 bladder, and  
5 the closing of the chamber is coupling a fill cap to  
6 an end of the heat chamber.

1 39. (Cancelled)

1 40. (Currently Amended) A portable chocolate dispenser  
2 comprising:  
3 a heating chamber to receive solid chocolate at a  
4 first end and allow liquid chocolate to exit a second  
5 end;  
6 a low wattage heater thermally coupled to the  
7 heating chamber, the low wattage heater to heat the  
8 heating chamber to a temperature above a melting point of  
9 solid chocolate to melt solid chocolate into liquid  
10 chocolate without burning;

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

11 a nozzle coupled to the second end of the heating  
12 chamber to receive liquid chocolate, the nozzle having an  
13 orifice to dispense liquid chocolate;  
14 a plunger having a piston at a first end of a smooth  
15 rod, the piston of the plunger to be inserted into the  
16 first end of the heating chamber to apply pressure to  
17 liquid chocolate in the heating chamber;  
18 a first housing to hold the heating chamber, the  
19 heater, and the nozzle coupled together; and  
20 a second housing coupled to the first housing, the  
21 second housing slideningly coupled to the plunger to  
22 align the piston of the plunger with the heating chamber.

1 41-42. (Cancelled)

1 43. (Currently Amended) The portable chocolate  
2 dispenser of claim 40 wherein  
3 the low wattage heater to heat the heating chamber  
4 to a temperature of substantially one-hundred and five  
5 degrees Fahrenheit.

1 44. (Currently Amended) The portable chocolate  
2 dispenser of claim 40 wherein  
3 the melting point of solid chocolate is a  
4 temperature in a range from eighty six to ninety six  
5 degrees Fahrenheit,  
6 and the low wattage heater to heat the heating  
7 chamber to a temperature in a range from eighty-seven to  
8 one-hundred and twenty degrees Fahrenheit.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1 45-46. (Cancelled)

1 47. (Original) The portable chocolate dispenser of claim  
2 40 wherein,  
3 the orifice of the nozzle is small to write using  
4 liquid chocolate.

1 48. (Original) The portable chocolate dispenser of claim  
2 40 wherein,  
3 the orifice of the nozzle is shaped to dispense  
4 liquid chocolate into a decorative pattern.

1 49. (Original) The portable chocolate dispenser of claim  
2 40 wherein,  
3 the orifice of the nozzle is of sufficient size to  
4 quickly dispense liquid chocolate into a mold.

1 50. (Currently Amended) The portable chocolate  
2 dispenser of claim 40 wherein  
3 the plunger includes a handle at a second end of the  
4 smooth rod to manually apply pressure to liquid chocolate  
5 in the heating chamber.

1 51. (Cancelled)

1 52. (Currently Amended) The portable chocolate  
2 dispenser of claim 40 further comprising:

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

3 a lever actuator to engage the smooth rod of the  
4 plunger and to apply pressure to liquid chocolate in the  
5 heating chamber.

1 53. (Currently Amended) The portable chocolate  
2 dispenser of claim 52 further comprising:  
3 a releasable lock lever to engage the smooth rod of  
4 the plunger and to resist movement of the plunger.

1 54. (Previously Presented) The portable chocolate  
2 dispenser of claim 53, wherein  
3 the second housing to engage an end of the  
4 releasable lock lever and an end of the lever actuator .

1 55. (Currently Amended) A chocolate dispenser for use  
2 by children as a toy, the chocolate dispenser comprising:  
3 a case including  
4 a chamber having a first end and a second end,  
5 the chamber to receive chocolate,  
6 a low wattage heater adjacent the chamber to  
7 heat solid chocolate of a solid state into liquid  
8 chocolate of a liquid state without burning, and,  
9 a nozzle adjacent the first end of the chamber,  
10 the nozzle having an opening to dispense liquid  
11 chocolate;  
12 and,  
13 a manual plunger having a handle at a first end of a  
14 smooth rod and a piston at a second end of the smooth rod  
15 opposite the first end, the piston of the manual plunger

Appl. No. 10/042,669  
Amtd. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

16 to be inserted into the second end of the chamber, the  
17 handle to manually apply pressure to liquid chocolate and  
18 dispense it from the chamber through the opening in the  
19 nozzle.

1 56. (Previously Presented) A portable chocolate  
2 dispenser comprising:  
3 a heating chamber to receive solid chocolate at a  
4 first end and allow liquid chocolate to exit a second  
5 end;  
6 a heater thermally coupled to the heating chamber,  
7 the heater to heat the heating chamber to a temperature  
8 to melt solid chocolate into liquid chocolate;  
9 a nozzle coupled to the second end of the heating  
10 chamber to receive liquid chocolate, the nozzle having an  
11 orifice to dispense liquid chocolate; and  
12 a squeeze bulb having a one-way air valve, the  
13 squeeze bulb coupled to the first end of the heating  
14 chamber to apply pressure to liquid chocolate in the  
15 heating chamber.

1 57. (Previously Presented) The portable chocolate  
2 dispenser of claim 56 wherein  
3 the squeeze bulb has a seal to engage a slot near  
4 the first end of the heating chamber to form a gas tight  
5 seal.

1 58. (Original) The portable chocolate dispenser of claim  
2 56 wherein

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

3 the portable chocolate dispenser is a toy chocolate  
4 dispenser for use by children.

1 59. (Original) The portable chocolate dispenser of claim  
2 56 wherein

3 the portable chocolate dispenser is a portable  
4 commercial chocolate dispenser for use by bakers.

1 60. (Currently Amended) The portable chocolate  
2 dispenser of claim 56 wherein  
3 the heater is a low wattage heater to heat the  
4 heating chamber to a temperature above a melting point of  
5 solid chocolate.

1 61. (Original) The portable chocolate dispenser of claim  
2 60 wherein  
3 the melting point of solid chocolate is a  
4 temperature range from eighty six to ninety six degrees  
5 Fahrenheit.

1 62. (Original) The portable chocolate dispenser of claim  
2 56 further comprising:  
3 a housing to hold the heating chamber, the heater,  
4 and the nozzle coupled together.

1 63. (Previously Presented) A portable chocolate  
2 dispenser comprising:



Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

3           a collapsible heating chamber to receive solid  
4           chocolate at a first end and allow liquid chocolate to  
5           exit a second end, the collapsible heating chamber  
6           including  
7                 a flexible bladder on a side of the collapsible  
8           heating chamber, the flexible bladder to apply  
9           pressure to liquid chocolate in the collapsible  
10          heating chamber;  
11          a heater thermally coupled to the collapsible  
12          heating chamber, the heater to heat the collapsible  
13          heating chamber to a temperature to melt solid chocolate  
14          into liquid chocolate;  
15          a nozzle coupled to the second end of the  
16          collapsible heating chamber to receive liquid chocolate,  
17          the nozzle having an orifice to dispense liquid  
18          chocolate; and  
19          a stopper to couple to the first end of the  
20          collapsible heating chamber.

1          64. (Original) The portable chocolate dispenser of claim  
2          63 wherein

3                 the flexible bladder has a top seal and a bottom  
4                 seal to engage a housing of the portable chocolate  
5                 dispenser.

1          65-66. (Cancelled)

1          67. (Currently Amended) The portable chocolate  
2          dispenser of claim 63 wherein

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

3           the heater is a low wattage heater to heat the  
4           collapsible heating chamber to a temperature above a  
5           melting point of solid chocolate.

1           68. (Original) The portable chocolate dispenser of claim  
2   67 wherein

3           the melting point of solid chocolate is a  
4           temperature range from eighty six to ninety six degrees  
5           Fahrenheit.

1           69. (Original) The portable chocolate dispenser of claim  
2   63 further comprising:

3           a housing to hold the collapsible heating chamber,  
4           the heater, and the nozzle coupled together.

1           70. (Currently Amended) A playset for children  
2   comprising:

3           a toy chocolate dispenser including  
4           a heating chamber to receive solid chocolate,  
5           and  
6           a heater thermally coupled to the heating  
7           chamber to melt solid chocolate into liquid  
8           chocolate;  
9           and  
10          a dispensing station to support and hold the toy  
11          chocolate dispenser over a dispensing area of the  
12          dispensing station to dispense liquid chocolate therein.

1           71. (Original) The playset of claim 70 wherein

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

2 the heater to heat the heating chamber to a  
3 temperature above a melting point of solid chocolate.

1 72. (Original) The playset of claim 71 wherein  
2 the melting point of solid chocolate is a  
3 temperature range from eighty six to ninety six degrees  
4 Fahrenheit.

1 73. (Original) The playset of claim 70 wherein,  
2 the dispensing station includes  
3 a base having the dispensing area where liquid  
4 chocolate is to be dispensed by the toy chocolate  
5 dispenser.

1 74. (Original) The playset of claim 73 wherein,  
2 the dispensing station further includes  
3 a support structure coupled to the base to  
4 support the toy chocolate dispenser, the support  
5 structure having an opening to receive the toy  
6 chocolate dispenser and point it towards the  
7 dispensing area.

1 75. (Original) The playset of claim 70 wherein,  
2 the dispensing station includes  
3 a turntable to rotate an object to the  
4 dispensing area, and  
5 a base to rotatably support the turntable.

1 76. (Original) The playset of claim 75 wherein,

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

2 the dispensing station further includes  
3 a tapper to tap the turntable to settle liquid  
4 chocolate in a mold.

1 77. (Original) The playset of claim 75 wherein,  
2 the dispensing station further includes  
3 a mold tray to rest on the turntable to receive  
4 liquid chocolate in the dispensing area, the mold  
5 tray having one or more mold cavities, and  
6 a tapper to tap the turntable to settle liquid  
7 chocolate in the one or more mold cavities of the  
8 mold tray.

1 78. (Original) The playset of claim 75 wherein,  
2 the dispensing station further includes  
3 a support structure coupled to the base to  
4 support the toy chocolate dispenser, the support  
5 structure having an opening to receive the toy  
6 chocolate dispenser and point it towards the  
7 dispensing area.

1 79. (Original) The playset of claim 70 wherein,  
2 the toy chocolate dispenser further includes  
3 a nozzle to receive liquid chocolate from the  
4 heating chamber and to dispense liquid chocolate,  
5 and  
6 a plunger having a piston inserted into the  
7 heating chamber to apply pressure to liquid  
8 chocolate.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1           80. (Original) The playset of claim 70 further  
2 comprising:  
3           a toy character; and  
4           a toy background.

1           81. (Original) The playset of claim 70 wherein,  
2           the toy character is a baker, and  
3           the toy background is a scene of a bakery.

1           82. (Original) The playset of claim 70 further  
2 comprising:  
3           a cooling tray to cool liquid chocolate in a mold  
4           into solid chocolate.

1           83. (Original) The playset of claim 70 wherein  
2           the toy chocolate dispenser has a first housing and  
3           a second housing, the first housing of the toy chocolate  
4           dispenser to be inserted into an opening in the  
5           dispensing station with the second housing to rest on the  
6           dispensing station to support the toy chocolate  
7           dispenser.

1           84. (Previously Presented)       A chocolate dispensing  
2 station comprising:  
3           a portable chocolate dispenser including  
4           a heating chamber to receive solid chocolate,  
5           and

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

6 a heater thermally coupled to the heating  
7 chamber to melt solid chocolate into liquid  
8 chocolate;  
9 and  
10 a support structure to hold the portable chocolate  
11 dispenser to dispense liquid chocolate in a dispensing  
12 area.

1 85. (Previously Presented) The chocolate dispensing  
2 station of claim 84 wherein  
3 the heater to heat the heating chamber to a  
4 temperature above a melting point of solid chocolate.

1 86. (Original) The chocolate dispensing station of claim  
2 85 wherein  
3 the melting point of solid chocolate is a  
4 temperature range from eighty six to ninety six degrees  
5 Fahrenheit.

1 87. (Original) The chocolate dispensing station of claim  
2 84 further comprising:  
3 a cooling tray to cool liquid chocolate in a mold  
4 into solid chocolate.

1 88. (Original) The chocolate dispensing station of claim  
2 84 further comprising:  
3 a turntable to rotate an object to the dispensing  
4 area; and  
5 a base to rotatably support the turntable.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1           89. (Original) The chocolate dispensing station of claim  
2   88 further comprising:  
3           a tapper to tap the turntable to settle liquid  
4           chocolate.

1           90. (Original) The chocolate dispensing station of claim  
2   88 further comprising:  
3           a mold tray to rest on the turntable to receive  
4           liquid chocolate in the dispensing area, the mold tray  
5           having one or more mold cavities, and  
6           a tapper to tap the turntable to settle liquid  
7           chocolate in the one or more mold cavities of the mold  
8           tray.

1           91. (Original) The chocolate dispensing station of claim  
2   84 wherein,  
3           the portable chocolate dispenser further includes  
4           a nozzle to receive liquid chocolate from the  
5           heating chamber and to dispense liquid chocolate,  
6           and  
7           a plunger having a piston inserted into the  
8           heating chamber to apply pressure to liquid  
9           chocolate.

1           92. (Previously Presented)       The portable chocolate  
2   dispenser of claim 1, further comprising:  
3           a potentiometer to set a temperature of the chamber  
4           to melt a selected type of solid chocolate.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1           93. (Previously Presented)       The portable chocolate  
2 dispenser of claim 1, further comprising:  
3           a thermostat to maintain a thermostatic temperature  
4 of the chamber to melt solid chocolate.

1           94. (Previously Presented)       The portable chocolate  
2 dispenser of claim 1, further comprising:  
3           an adjustable thermostat to maintain a selected  
4 thermostatic temperature of the chamber to melt a  
5 selected type of solid chocolate.

1           95. (Previously Presented)       The portable chocolate  
2 dispenser of claim 4, further comprising:  
3           a potentiometer to set a temperature of the chamber  
4 to melt a selected type of solid chocolate.

1           96. (Previously Presented)       The portable chocolate  
2 dispenser of claim 4, further comprising:  
3           a thermostat to maintain a thermostatic temperature  
4 of the chamber to melt solid chocolate.

1           97. (Previously Presented)       The portable chocolate  
2 dispenser of claim 4, further comprising:  
3           an adjustable thermostat to maintain a selected  
4 thermostatic temperature of the chamber to melt a  
5 selected type of solid chocolate.



Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1           98. (Previously Presented)       The portable chocolate  
2 dispenser of claim 5, further comprising:  
3           a potentiometer to set a temperature of the chamber  
4           to melt a selected type of solid chocolate.

1           99. (Previously Presented)       The portable chocolate  
2 dispenser of claim 5, further comprising:  
3           a thermostat to maintain a thermostatic temperature  
4           of the chamber to melt solid chocolate.

1           100. (Previously Presented)       The portable chocolate  
2 dispenser of claim 5, further comprising:  
3           an adjustable thermostat to maintain a selected  
4           thermostatic temperature of the chamber to melt a  
5           selected type of solid chocolate.

1           101. (Previously Presented)       The portable chocolate  
2 dispenser of claim 17, further comprising:  
3           a potentiometer to set a temperature of the chamber  
4           to melt a selected type of solid chocolate.

1           102. (Previously Presented)       The portable chocolate  
2 dispenser of claim 17, further comprising:  
3           a thermostat to maintain a thermostatic temperature  
4           of the chamber to melt solid chocolate.

1           103. (Previously Presented)       The portable chocolate  
2 dispenser of claim 17, further comprising:

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

3 an adjustable thermostat to maintain a selected  
4 thermostatic temperature of the chamber to melt a  
5 selected type of solid chocolate.

1 104. (Previously Presented) The portable chocolate  
2 dispenser of claim 18, further comprising:  
3 a potentiometer to set a temperature of the chamber  
4 to melt a selected type of solid chocolate.

1 105. (Previously Presented) The portable chocolate  
2 dispenser of claim 18, further comprising:  
3 a thermostat to maintain a thermostatic temperature  
4 of the chamber to melt solid chocolate.

1 106. (Previously Presented) The portable chocolate  
2 dispenser of claim 18, further comprising:  
3 an adjustable thermostat to maintain a selected  
4 thermostatic temperature of the chamber to melt a  
5 selected type of solid chocolate.

1 107. (Previously Presented) The chocolate dispenser of  
2 claim 55, further comprising:  
3 a potentiometer to set a temperature of the chamber  
4 to melt a selected type of solid chocolate.

1 108. (Previously Presented) The chocolate dispenser of  
2 claim 55, further comprising:  
3 a thermostat to maintain a thermostatic temperature  
4 of the chamber to melt solid chocolate.

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

1           109. (Previously Presented)     The chocolate dispenser of  
2 claim 55, further comprising:

3                   an adjustable thermostat to maintain a selected  
4           thermostatic temperature of the chamber to melt a  
5           selected type of solid chocolate.

1           110. (New)           The portable chocolate dispenser of claim  
2 1, wherein

3                   the low wattage heater is rated at five watts or  
4           less.

1           111. (New)           The portable chocolate dispenser of claim  
2 17, wherein

3                   the low wattage heater is rated at five watts or  
4           less.

1           112. (New)           The method of claim 23, wherein  
2                   the low watt electric heater is rated at five watts  
3           or less.

1           113. (New)           The method of claim 23 wherein  
2                   the low watt electric heater to heat the chamber to  
3           a temperature at or above a melting point of solid  
4           chocolate.

1           114. (New)           The method of claim 113 wherein

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

2           the melting point of solid chocolate is a  
3           temperature in a range from eighty six to ninety six  
4           degrees Fahrenheit.

1           115. (New)       The method of claim 23 wherein  
2           the low watt electric heater to heat the chamber to  
3           a temperature in a range of eighty-six to one-hundred and  
4           twenty degrees Fahrenheit.

1           116. (New)       The method of claim 26, wherein  
2           the low watt electric heater is rated at five watts  
3           or less.

1           117. (New)       The method of claim 26, wherein  
2           the low watt electric heater to heat the chamber to  
3           a temperature at or above a melting point of solid  
4           chocolate.

1           118. (New)       The method of claim 117, wherein  
2           the melting point of solid chocolate is a  
3           temperature in a range from eighty six to ninety six  
4           degrees Fahrenheit.

1           119. (New)       The method of claim 26, wherein  
2           the low watt electric heater to heat the chamber to  
3           a temperature in a range of eighty-six to one-hundred and  
4           twenty degrees Fahrenheit.

1           120. (New)       The method of claim 29, wherein

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

2 the low watt electric heater is rated at five watts  
3 or less.

1 121. (New) The method of claim 29, wherein  
2 the low watt electric heater to heat the chamber to  
3 a temperature at or above a melting point of solid  
4 chocolate.

1 122. (New) The method of claim 121, wherein  
2 the melting point of solid chocolate is a  
3 temperature in a range from eighty six to ninety six  
4 degrees Fahrenheit.

1 123. (New) The method of claim 29, wherein  
2 the low watt electric heater to heat the chamber to  
3 a temperature in a range of eighty-six to one-hundred and  
4 twenty degrees Fahrenheit.

1 124. (New) The method of claim 33, wherein  
2 the low watt electric heater is rated at five watts  
3 or less.

1 125. (New) The method of claim 33, wherein  
2 the low watt electric heater to heat the chamber to  
3 a temperature at or above a melting point of solid  
4 chocolate.

1 126. (New) The method of claim 125, wherein

Appl. No. 10/042,669  
Amdt. Dated 09/28/2004  
Reply to Office Action of 05/28/2004

2           the melting point of solid chocolate is a  
3           temperature in a range from eighty six to ninety six  
4           degrees Fahrenheit.

1           127. (New)       The method of claim 33, wherein  
2           the low watt electric heater to heat the chamber to  
3           a temperature in a range of eighty-six to one-hundred and  
4           twenty degrees Fahrenheit.

1           128. (New)       The portable chocolate dispenser of claim  
2   40, wherein  
3           the low wattage heater is rated at five watts or  
4           less.

1           129. (New)       The chocolate dispenser of claim 55,  
2   wherein  
3           the low wattage heater is rated at five watts or  
4           less.

1           130. (New)       The portable chocolate dispenser of claim  
2   60, wherein  
3           the low wattage heater is rated at five watts or  
4           less.

1           131. (New)       The portable chocolate dispenser of claim  
2   67, wherein  
3           the low wattage heater is rated at five watts or  
4           less.